



CHARCUTERIE PLATE

CANA de CABRA

*Soft-ripened goat's milk cheese
produced by Mitica, Spain*

DRUNKEN GOAT

*Semi-soft sheeps milk cheese bathed in red
wine and aged up to 75 days
produced by Istara, France*

MAHON

*10 month aged cows milk cheese
produced by Mitica, Spain*

CHORIZO

*Dried Spanish-inspired sausage with
smoked paprika, fresh garlic and spices
produced by Mitica, Spain*

PROSCIUTTO

*Slow cured Italian-style ham
produced by Busseto, California*

FRUIT & NUTS

Marcona Almonds, Quince paste, dried fruits

**items are based on availability, similar replacements may be made*